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Milk Powder: DRAFT FOR COMMENTS

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Report Highlights:
This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Milk Powders (GBXXXX) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH]
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous standard is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email "ofsts@fas.usda.gov" and "roseanne.freese@usda.gov". Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email "AgBeijing@fas.usda.gov".

Once finalized, the Standard will replace GBXXXX - 200X Hygienic Standard for Milk Powders

BEGIN TRANSLATION

GBXXXX-XXXX

Items Noted in the Translation of the Hygienic Standard for Milk Powders

This Standard corresponds to but is not equivalent to the Codex Standard 207-1999 “Milk Powders and Cream Powder Standard” issued by the Codex Alimentarius Commission (CAC). This Standard is proposed and approved by the Ministry of Health of the People’s Republic of China.

This Standard is drafted by the following organizations: Sanitation Supervision Institute of Heilongjiang Province, Beijing Disease Prevention and Control Center Disease Prevention and Control Center of Jiangsu Provinces, Sanitation Supervision Institute of Hangzhou City, Sanitation Supervision Institute of Liaoning Province, and Food Hygienic Supervision and Inspection Institute of the Ministry of Health.
Drafters of this Standard are: Fan Baorong, Ding Xiuying, Yuan Baojun, Cai Yanping, Li Jiangping, Gu Zhenhua and Tian Mingfu.

GB XXXX – 200X Hygienic Standard for Milk Powders

1. Scope
This specifies the definition of milk powder, product characteristics, food additives, labeling, packaging, and hygienic requirements during the production and processing methods, storage, transportation, and test methodology. This standard applies to powder products from fresh cow (or goat) milk with or without the addition of other ingredients. The milk can be skimmed, or not, to reduce the fat content and water is removed to obtain powder. This Standard applies to powder products of milk powder origin with other ingredients processed by means of dry mixing or other techniques. This standard does not apply to industrial milk powders.

2. Referenced Documents
The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 191 Labels for Packaging and Transportation
GB 2760 Hygienic Standard for Food Additive Use
GB/T 4789.18 Microbiological Inspection in Food Hygiene and Inspection for Milk and Milk Products
GB/T 5009.3 Determination of the Moisture Contents in Food

GB/T 5009.5 Determination of the Protein in Food
GB/T 5009.8 5 Determination of the Sugar in Food
GB/T 5009.11 Determination of Total Arsenic and Inorganic Arsenic in Food
GB/T 5009.12 Determination of Lead in Food
GB/T 5009.24 Determination of Aflatoxin M1 and B1 in Food
GB/T 5009.33 Determination of Nitrite and Nitrate in Food
GB/T 5009.46 Analysis Method of the Hygienic Standards for Milk and Milk Products
GB/T 5413.28 Determination of Titration Acidity of Milk Powder
GB 7718 General Standard for food labeling
GB 12693 Hygienic Standards for Milk Product Manufacturers

3. Definitions
The following terminology and definitions apply to this Standard.

3.1 Whole Milk Powder
Powder products of only milk origin obtained by means of concentration and drying.

3.2 Partially Skimmed Milk Powder
Powder products of milk origin obtained by means of partially skimmed, concentration and drying.

3.3 Skimmed Milk Powder
Powder products of milk origin obtained by means of skimmed, concentration and drying.

3.4 Whole Milk Powder with Sugar
Powder products of milk and sugar origin obtained by means of concentration and drying.

3.5 Milk Powder with Condiment
Power products of milk or milk powder origin with condiments, obtained by means of concentration and drying (or dry mixture) with no less than 70% solid milk contents.

4. Composition and Quality Requirements

4.1 Requirement of Raw Materials
The raw materials should comply with the corresponding hygienic standards or related regulations.

4.2 Organoleptic Requirements
The requirements for organoleptic sensory evaluation shall meet the specifications in Table 1.

Table 1 Organoleptic Requirements

Items	Milk Powder	Milk Powder with Condiment
Color	Homogeneous cream, white or light yellow	With the right color of the milk power with condiment
Odor and Taste	With pure milk odor	With the right odor and taste of the milk powder with condiment
Texture and Shape	Dry and homogenous powder without foreign substance	

4.3 Physical and Chemical Characteristics

The standards of physicochemical indexes shall meet the requirements in Table 2.

Table 2 Physicochemical Indexes

Items	Index					
	Whole milk powder	Partially skimmed milk powder	Skimmed milk powder	Whole milk powder with sugar	Milk powder with condiment	
					Whole milk powder	Skimmed milk powder
Fat, g/100g	=26.0	> 2.0 ~ < 26.0	=	=20.0	=18.0	-
Protein, g/100g =	34*			18.5	16.5	22.0
Sugar, g/100g =	—			20.0	—	
Recovery lactic acid degree, °T =	18.0	20.0		16.0	—	
Moisture, g/100g =	5.0					
Lead (Pb), mg/kg =	0.5					
Inorganic arsenic, mg/kg =	0.25					
Nitrite ($NaNO_{2)}$, mg/kg =	2					
Aflatoxin M1, microg/kg =	5.0					
Note: calculated by non fat milk solid, non fat milk solid =100 (g/100g) - actual fat value (g/100g) - actual moisture value (g/100g)						

4.4 Microbiological Requirements

The microbiological standard shall meet the requirements in Table 3.

Table 3 Standard of Microbiology Indexes

Item	Index
Total number of colony, cfu/g =	5×10^4
Coli-group MPN/100g =	90
Pathogenic bacteria, Salmonella, Staphylococcus aureus,	Shall not be detected.

5. Food Additives

5.1 The quality of food additives shall conform to corresponding Standards and related regulations.

5.2 The type and the quantity of food additives shall meet the requirements of GB2760.

6. Hygienic Requirements During the Production Process

The hygienic requirements of the production process shall conform to the regulations in GB12693.

7. Packaging

The packaging container and material shall conform to the relevant hygienic standards and regulations.

8. Labeling

8.1 The marking requirements shall be implemented according to the regulations in GB 7718, clearly stating the contents of protein, fat and sugar, where sugar is only allowed in milk powder with sugar and milk powder with condiment.

8.2 The name of the product can be “XX milk powder.”

8.3 The signs on the outer packing container of the products shall conform to regulation GB 191.

9. Storage and Transportation

9.1 Storage

The product shall be stored in a dry and ventilated place. Product cannot be stored with any poisonous or harmful materials that could influence product quality.

9.2 Transportation

The product shall be protected from exposure to the sun and rain when transported. Product cannot be transported with poisonous or harmful materials that could influence product quality.

10. Inspection Method

10.1 Standards of inspection with sense organs
10.1.1 Color, texture and shape: Put a certain amount of the sample on a white flat plate and observe its color, texture and shape under natural light.
10.1.2 Odor and taste: Put a certain amount of the sample on the flat plate and smell the odor. Then rinse a mouth with warm water and taste the sample.

10.2 Physical and Chemical Requirements
10.2.1 Protein: determined according to methods specified in GB/T 5009.5
10.2.2 Fat: determined according to methods specified in Section 10.6 of GB/T 5009.46
10.2.3 Sugar: determined according to methods specified in GB/T 5009.8
10.2.4 Recovery lactic acid degree: determined according to methods specified in GB/T 5413.28.
10.2.5 Moisture: determined according to methods specified in GB/T 5009.3.
10.2.6 Lead: determined according to methods specified in GB/T 5009.12
10.2.7 Inorganic Arsenic: determined according to methods specified in GB/T 5009.11
10.2.8 Nitrite: determined according to methods specified in GB/T 5009.33
10.2.9 Aflatoxin M1: determined according to the method specified in GB/T 5009.24

10.3 Microbiology Analysis: determined according to methods specified in GB/T 4789.18

END TRANSLATION